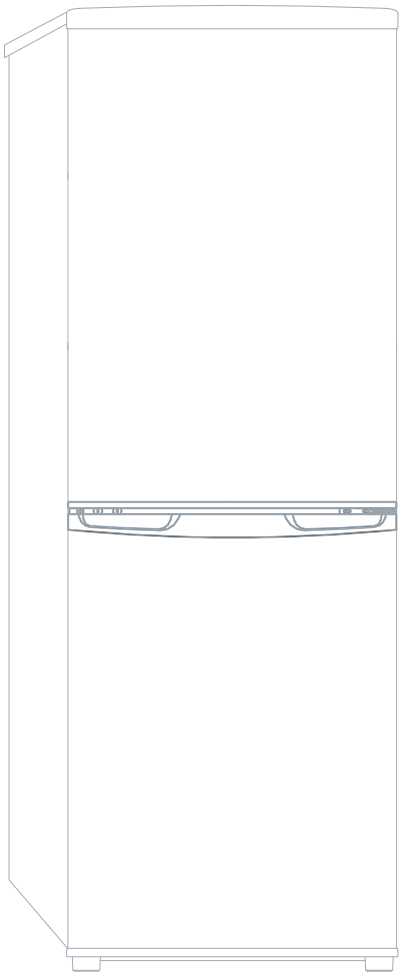
How to use your new Fridge Freezer



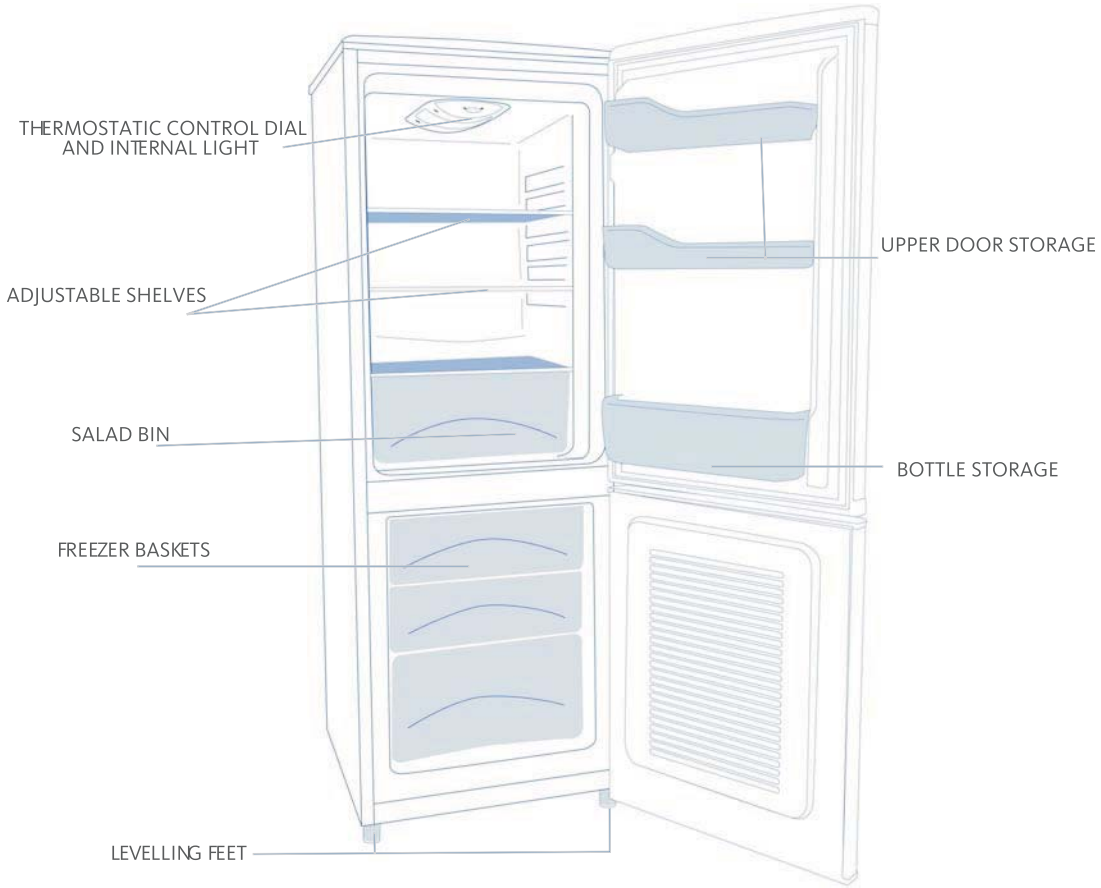
Model MC50160/MC50160S

Fridgemaster®

GETTING TO KNOW YOUR FRIDGE FREEZER

Before use

Please read these instructions carefully before using your new Fridgemaster Fridge Freezer. The Fridge Freezer is for indoor and domestic use only. Please keep these instruction in a safe place for future reference.



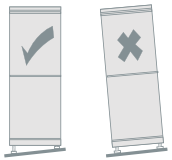
INSTALLATION

Location

When selecting a position for your Fridge Freezer you should make sure the floor is flat and firm, and the room is well ventilated with an average room temperature of between 16°C and 38°C.
Avoid locating your Fridge Freezer near a heat source, eg. cooker, boiler or radiator.
Never place the fridge Freezer in a wall recess or into fitted cabinets or furniture. It must be installed so that there is 10mm of free space the the sides, 30mm above and 75mm behind.
The Fridge Freezer door can either open to the right or the left depending on the location which suits you. See page 6 if you want to reverse the door swing
Do not drape the Fridge Freezer with any covering.

Levelling the Fridge Freezer

The Fridge Freezer has 2 adjustable feet at the front and 2 castors at the back to assist with moving. Once the Freezer Freezer is put in it's final location make sure it is level. Use the levelling feet at the front. If the Fridge Freezer is not level, the doors and magnetic seal alignments will be affected.



Cleaning before use

Wipe the inside of the Fridge Freezer with a weak solution of bicarbonate soda. Then rinse with warm water using a 'wrung-out' sponge or cloth. Wipe completely dry before replacing the shelves and baskets. You could clean the Fridge Freezer externally with wax polish.
If you require more information refer to Cleaning on Page 7.

Before plugging in YOU MUST

Check that you have a socket which is compatible with the plug supplied with the Fridge Freezer. If not, see the section called ELECTRICAL CONNECTIONS on page 9.

Before switching on!

DO NOT SWITCH ON UNTIL FOUR HOURS AFTER MOVING THE FRIDGE FREEZER.
The coolant fluid needs time to settle.

Before using your Fridge Freezer

Before placing frozen foods in your freezer, turn the Fridge Freezer on and wait for 24 hours, to make sure it is working properly and to allow the freezer to reach the correct temperature. Always follow the storage instructions on the food packaging. Your freezer basket should not be over filled.

USING YOUR FRIDGE FREEZER

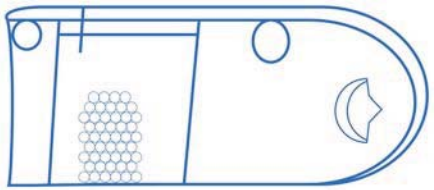
Operating instructions

Switching on your Fridge Freezer

1. Before your Fridge Freezer is plugged in, open the fridge door and adjust the thermostat control to the highest setting.
2. Once the Fridge Freezer has cooled down, adjust the thermostat control to a suitable setting.

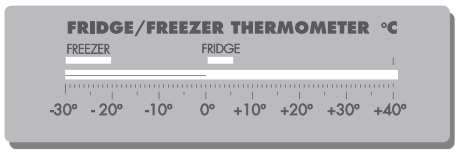
Adjusting the temperature

To change the internal temperature of the Fridge Freezer use the control dial, located inside the fridge. The recommended setting at normal room temperature is 3-4. The Fridge Freezer may not operate at the correct temperature if it is in a particularly hot or cold room or if you open the Fridge Freezer doors very often.



Is the Fridge Freezer cold enough?

If you are concerned that your Fridge Freezer is not being kept cold enough, and wish to check the temperature, you will need a special fridge thermometer available from most supermarkets and hardware shoes. Place the thermometer on the middle shelf of the fridge cabinet or the middle basket of the freezer, where it can be read easily. Leave overnight, the temperature in the fridge should be between 2˚C and 5˚C and -18˚C or lower in the freezer. See 'Adjusting the temperature'.



Noises inside the Fridge Freezer

If you have not owned a refrigerator before, you may notice that it makes some rather unusual noises. Most of these are perfectly normal, but you should be aware of them!

Gurgling, whooshing

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC Free gasses. This is not a fault and will not afect the performance of your Fridge Freezer.

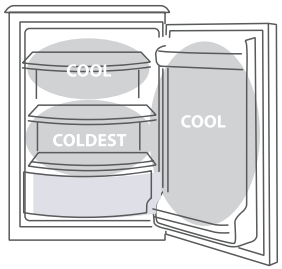
Humming, purring or pulsating

This is the compressor motor working, as it pumps the refrigerant around the system.

When you store foods in the fridge

Cool area

This is where to store foods which will keep longer if they are kept cool. Milk, eggs, yogurt, fruit juices, hard cheeses, eg. cheddar. Opened jars and bottles of salad dressings, sauces and jams. Fats, eg, butter, margarine, low-fat spreads, cooking fats and lard.



Coldest area: 0°C to 5°C

This is where foods which must be cold to keep them safe should be kept

- Raw and uncooked foods should always be wrapped.
- Pre-cooked chilled foods, eg ready meals, meat pie, soft cheeses.
- Pre-cooked meats, eg ham.
- Prepared salads(including pre-washed chopped, pre-packed mixed green salads, rice, potato salad),etc
- Desserts, eg fromage frais, home prepared food and left overs or cream cakes.

Salad bin

This is the most humid part of the fridge.
Store vegetables, fruit, fresh salad items, eg. unwashed whole lettuce, whole tomatoes, radishes, etc here.

WE RECOMMEND THAT ALL PRODUCE KEPT IN THE SALAD BIN IS WRAPPED.

NOTE: ALWAYS WRAP AND STORE RAW MEAT, POULTRY AND FISH ON THE LOWEST SHELF AT THE BOTTOM OF THE FRIDGE. THIS WILL STOP THEM DRIPPING ONTO OR TOUCHING OTHER FOODS.

DO NOT STORE FLAMMABLE GASES OR LIQUIDS IN THE FRIDGE.

USING YOUR FRIDGE FREEZER

Shopping for chilled foods

Don't buy in your lunch hour!

Unless you have a Fridge Freezer at work to keep the food cold in the afternoon. Leaving food in your car or at room temperature for a prolonged period of time could raise food temperature to the level at which harmful bacteria grow.

Keep chilled foods together

When you are going around the supermarket and when you are travelling home, if you keep all the chilled foods together they will help to keep each other cold.

Use a cool bag

Special insulated bags can be bought from most supermarkets and hardware shops. These keep food cold for longer, but are only for getting chilled foods home, not storing it.

Unwrap as soon as you get home

Always unpack and place chilled foods in the Fridge Freezer before storing dry food-stuffs.

Tips for keeping food perfect in the Fridge Freezer

Take extra care with meat and fish

Cooked meats should always be stored on a shelf above raw meats to avoid bacterial transfer. Keep raw meats on a plate which is large enough to collect juices and cover it with cling film or foil.

Leave space around food

This will allow cold air to circulate around the Fridge Freezer.

Wrap up food

To prevent transfer of flavours and drying out, food should be seperately packed or covered. Fruit and vegetables need not be wrapped.

Let pre-cooked food cool properly

Always let pre-cooked food cool down before you put it in the Fridge Freezer. This will stop the internal temperature of the Fridge Freezer from rising.

Shut the door

To prevent cold air escaping, limit the number of times you open the door. When returning from shopping, sort foods to be kept in your Fridge Freezer while the door is closed.

Shopping for frozen foods

Your Fridge Freezer is 4 star

When you are buying frozen food, look at the Storage Guidlines on the packaging. You will be able to store each item of frozen food for the period shown against the 4 star rating. This is usually the period s tated as 'Best Before', on the front of the packaging.

Check the freezer temperature

Check the temperature of the frozen food cabinet in the shop where you buy your frozen foods. It should show a temperature lower than -18°C.

Choose packs carefully

Take a quick look at the frozen food package and make sure it is in perfect condition.

Purchase frozen food last

Always buy frozen products last on your shopping trip or visit to the supermarket.

Keep frozen foods together

When you are going around the supermarket and when you are travelling home, if you keep all the frozen foods together they will help to keep each other cold.

Store food straight away

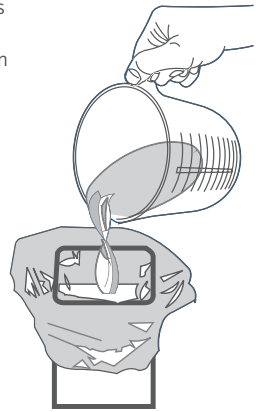
Don't buy frozen food unless you can freeze it straight away. Special insulated bags can be bought from most supermarkets and hardware shops. These keep frozen food cold for longer.

Thawing frozen food

For some foods, thawing before cooking is unnecessary. Vegetables and pasta can be added directly to boiling water or steam cooked.
Frozen sauces and soups can be put into a saucepan and heated gently until thawed.

Preparations for freezing

- Leave cooked food to cool completely
- Chill food in the fridge before freezing if possible
- Consider how you want to cook the food before freezing it.
- Don't freeze food in metal containers as you may want to microwave it straight from the freezer.
- Use special freezer bags available from supermarkets, freezer film, polythene bags, plastic containers, aluminium foil (heavy gade only, if in doubt, double wrap). Don't use aluminium foil for acidic foods (such as citrus fruits). Don't use thin cling film or glass. Don't use used food containers (unless cleaned thoroughly first).
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of 'air space' when freezing liquids, to allow for expansion.
- You can use the space in the fridge Freezer most efficiently if you freeze liquids(or solidswith liquids,such as stew) in square blocks. This is known as 'preforming'. Pour the liquid into a polythene bag which is inside a square sided container. Freeze it like this, then remove it from the container and seal the bag.



USING YOUR FRIDGE FREEZER

Freezing fresh foods

The golden rules

Use quality food and handle it as little as possible. Freeze food in small quantities, it freezes faster, takes less time to thaw and enables you to eat it in the quantity you need.

Freezing fresh foods

First, estimate the amount of food you will be freezing.
Turn the thermostat dial to the maximum setting which makes your freezer colder approx -28°, it will therefore freeze quicker and keep in the goodness. However you should use it sparingly to conserve energy.
Remember to reset the thermostat dial to the normal setting when you have finished freezing fresh food.

TO FREEZE	
A loaf of bread A small casserole	Not required.
Up to 2lb/900gm	2 hrs. before placing food in freezer and 4 hrs. after placing food in freezer.
Over 5.5lb/2.5kg	6 hrs. before placing food in freezer and 24 hrs. after placing food in freezer.

What not to freeze

Bananas, pomegranates, pears, carbonated liquids as they can explode or anything in a glass container, as these may crack.

NOTE:Do not store inflammable gases or liquids in the freezer.

To thaw

1. Cover food loosely.
2. Thaw at room temperature. Don't forget that thawing in a warm area encourages the growth of bacteria.
3. Always make sure there are no ice crystals in the food before cooking, particularly with meat. These crystals indicate that the food is not fully thawed They result in lower temperatures when cooking. Lower cooking temperatures may not destroy dangerous bacteria.
4. Cook food as soon as possible after thawing.
5. Drain off and throw away any liquid lost during thawi ng.

Oven thawing

Many microwaves and ovens have thaw settings. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards .

Safety tips

- Never re-freeze anything that has thawed out unless you cook it again, to kill off harmful bacteria.
- Never re-freeze thawed shellfish.

Useful tip

- Re-seal packs properly after removing items. This prevents drying or 'freezer burn' and a build up of frost on any remaining food.

Label everything

- Many foods look the same when frozen, so carefull labelling will help avoid forgetting what an item is. Storage times being exceeded could cause food poisoning.
- You can buy special freezer tape for use in low temperatures. This tape is available in white, so you can use it to write the items contents on. You can buy special freezer labels and pens. Labels come in different colours which can help you use your Freezer effectively. For instance you could colour code meat red and vegetables green. Using a different colour label for each quarter of the year will help you rotate your frozen food more efficiency.
- Write the contents and date. If you are really organised add the weight and notes on cooking such as 'thaw first', or 'cook from frozen' and keep a separate 'log-book' of what is in each drawer. This will save opening the door and searching around unnecessarily .

Recommended storage periods (when frozen from fresh)

Fruit syrup or sugar packed fruit	up to 12 months
Open frozen or puréed fruit	up to 18 months
Fruit juices	up to 6 months
Lamb	up to 10 months
Beef	up to 10 months
Pork	up to 6 months
Veal	up to 6 months
Minced meat	up to 3 months
Cured meats	up to 2 months
Sausages	up to 3 months
Packed bacon	up to 3 months
Smoked bacon/ chops/ gammon steaks	up to 2 months
Unsmoked bacon/ chops/ gammon steaks	up to 1 month
Chicken	up to 8 months
Duck	up to 5 months
Goose	up to 5 months
Turkey	up to 6 months
White Fish	up to 5 months
Oily fish including salmon	up to 2 months
Smoked Salmon	up to 3 months
Caviar	don't freeze
Shellfish	up to 1 month
Butter	up to 6 months
Cheese	up to 6 months
Suet	up to 6 months
Cream - double/ whipping	up to 3 months
Eggs - only freeze separated	up to 10 months
Milk	up to 1 month

REVERSING THE DOOR SWING

The door of your fridge freezer can be reversed.

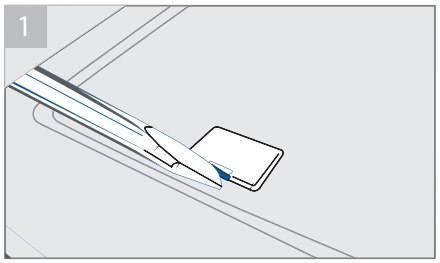
- Ensure the Fridge Freezer is unplugged and empty.
- We recommend you have someone to assist you .

Tools required

- Phillips style screwdriver
- Flat bladed screwdriver
- 8mm socket or spanner
- 10m m socket or spanner

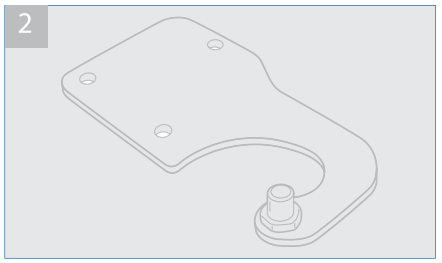
When trying to gain access to the base of the fridge freezer, do not tip it back at more than a 45° angle. Rest the fridge freezer on soft foam packaging or similar material to avoid damaging the back of the appliance

1



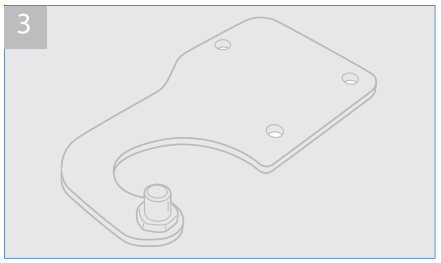
Remove the four blanking plates from the top of the fridge freezer with a flat bladed screwdriver. Remove the screws underneath with a Phillips screwdriver.

2



Use the 8mm socket or spanner to remove the three bolts above the door hinge. Lift off the bracket. Remove the fridge door.

3



Remove the pin from the bracket and replace it i nto the same hole from the other side.

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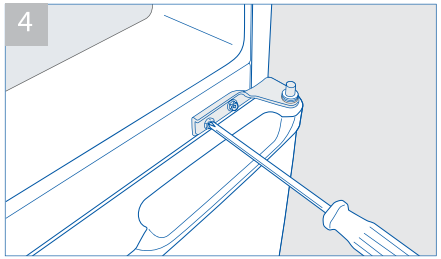

Remove the middle hinge using the 8mm socket or spanner. Take care not to lose the spacer if fitted. Lift the freezer door off the bottom hinge.

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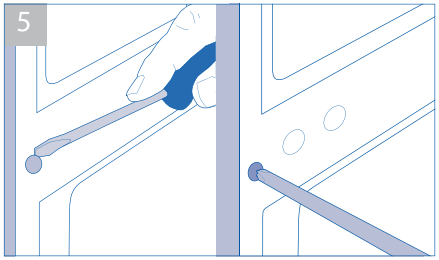
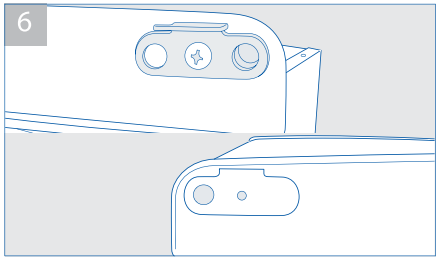


Remove the blanking plates and screw cover. Remove screw and replace screw on the opposite side.

6



Remove the hinge insert plate from the bottom of the fridge and freezer doors. Replace the pl ate on the opposite side.

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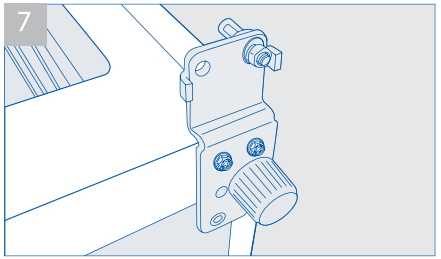

Tilt the fridge freezer back, no more than 45°, to access the bottom hinge and feet. Remove the feet and the bolts securing the right hand hinge plate and the left hand fixing plate.

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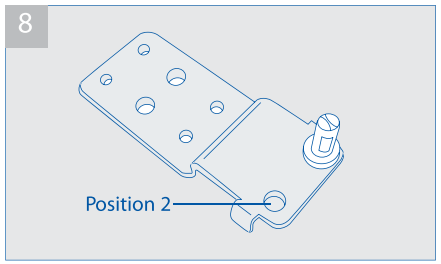

Remove the hinge pin from position 1 and replace it in position 2. Place the hinge on the opposite side of the cabinet, secure it with the three bolts, and screw in the foot into position.

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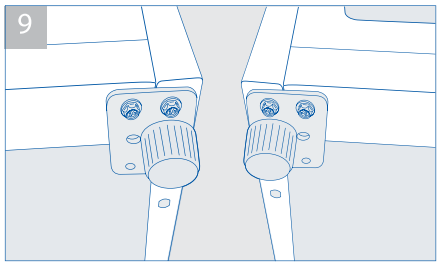
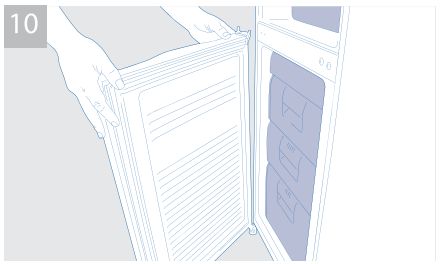


Place the fixing plate on the opposite side of the appliance, secure it with the three bolts, and screw the foot into position.

10



Replace doors and brackets in reverse order.

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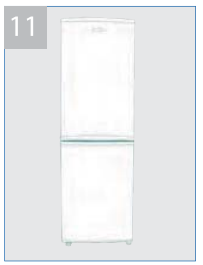


If the door seals do not fit against the cabinet, on any side, warm the seal with hot water and tease it into position. This can be done using a hair dryer but care must be taken not to overheat the seal or burn your hands.

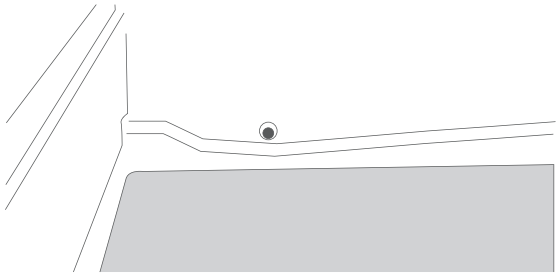
Check both doors are aligned horizontally and vertically and that the seals are closed on all sides before finally tightening hinge bolts. Replace the lid and screws.

CLEANING

Cleaning inside the Fridge Freezer

After defrosting you should clean the Fridge Freezer internally with a weak solution of bicarbonate of soda. Then rinse with warm water using a 'wrung-out' sponge or cloth. Wipe the Fridge Freezer dry before replacing the baskets and shelves.

Wash the baskets and shelves in warm soapy wtaer. Ensure they are completely dry before relacing in the fridge Freezer.



Cleaning the outside of the Fridge Freezer

Use standard furniture polish to clean the Fridge Freezer exterior. Make sure that the doors are closed, to prevent polish getting on the magnetic door seal or inside. The grille of the condenser at the back of the Fridge Freezer and the adjacent components can be vacuumed using a soft brush attachment.

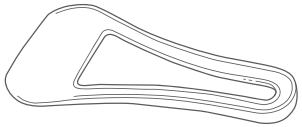
Cleaning tip

· Defrost and clean when stocks are low.

Collecting the defrost water from the Freezer

1. Remove the bottom drawer in the freezer compartment.
2. Place dish under the edge of the Freezer cabinet to collect the water

Defrosting



SCRAPER NOT INCLUDED

After a period of time frost will build up in certain areas in the freezer compartment. As a tempory measure, this frost should be scraped away using a plastic scaper. NEVER use a metal or sharp instrument. Remove existing foods and baskets, ideally the frozen food should be put into another freezer. Scrape off and remove the frost, then move your food back in order to gain access to other sections of the freezer. Complete defrosting will however, become necessary, approximately four times per year, or if the frost layer exceeds 5mm (¼") to maintain the efficiency of the Fridge Freezer. This should be carried out if the frost build up cannot be scraped away, or if it begins to interfere with the food storage. Choose a time when the stock of frozen food is low and proceed as follows.

1. Take out the frozen food, turn the Fridge Freezer off at the mains supply and leave the doors open. Ideally the frozen food should be put into another freezer or refrigerator. If this is not possible wrap the food, firstly in several sheets of newspaper or large towels and then a thick rug or blanket and keep it in a cool place.
2. Place a tray under the lip of the freezer cabinet to collect the water.
3. If you have one, scrape away as much frost build up as possible, using a plastic scraper.
4. Thawing of the remaining frost can be sped up by placing a bowl of hot water inside the freezer compartment. As the solid frost loosens, prize it away with the ice scraper.

NOTE: Don't use a metal or sharp instrument and do not use any electrical appliances.

MAINTENANCE

Moving your Fridge Freezer

Location

Do not locate your Fridge Freezer near a heat source, eg. cookers, boilers or radiators. Also avoid direct sunlight.

Levelling the Fridge Freezer

Make sure the Fridge Freezer is level. Use the rotating levelling feet at the front. If the Fridge Freezer is not level, the doors and magnetic seal alignments will be affected.

Do not turn on the Fridge Freezer for 4 hours

After the Fridge Freezer is in place it needs to be left for 4 hours. The coolant fluid needs time to settle.

Installation

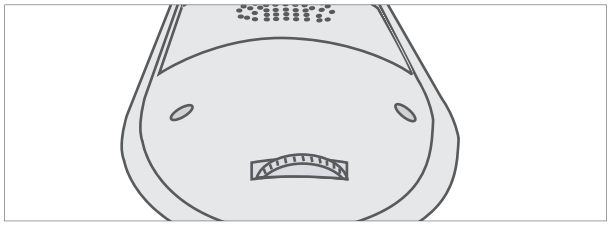
Don't cover or bloc the vents or grilles of your appliance.

Servicing

Repairs and maintenance of the appliance should only be performed by an authorised, qualified technician.

Changing the internal light

1. Before carrying out the bulb replacement always switch off and disconnect the electrical supply.
2. Unscrew the cover and slide it off by pushing the tab.
3. Remove the old bulb by unscrewing in an anti-clockwise direction.



4. Replace with a new bulb (15W) by screwing it in a clockwise direction making sure that it is secure in the bulb holder.
5. Replace the light cover back into position and click back into place.
6. Re-connect your Fridge Freezer to the electrical supply and switch on.

TROUBLESHOOTING

The Fridge Freezer is not working

Check it is plugged in and switched on. Check that the fuse in the plug has not blown. Plug in another appliance, such as a lamp, to see if the socket is working. The Fridge Freezer should be placed in a well ventilated room with an ambient temperature of be tween 16°C and 38°C.

Condensation on the outside of the Fridge Freezer

This may be due to a change in the room temperature. Wipe off any residue of moisture. If the problem continues call your Customer Service Department.

Noises

You may hear some unusual noises from time to time. See 'Noises inside the Fridge Freezer' on page 3.

Tips

If the Fridge Freezer won't be used for a long period of time switch it off, unplug and clean it. Le ave the door open to prevent the formation of mildew and smell.

Power cut

If the internal temperature of the freezer compartment is -18°C or less when the power returns, your food is safe. The food in your Fridge Freezer will remain frozen for approx 12 hours with the door closed.
If you know the power is going to be cut, turn the thermostat to 7, 24 hours before, this will make the Fridge Freezer colder than normal.
If there is no warning, turn the thermostat to 7 after the power cut.
Don't open either of the Fridge Freezer doors more than necessary.

TECHNICAL SPECIFICATIONS

Model	MC50160/MC50160s
Rated Voltage (V)	220-240
Rated Frequency (Hz)	50
Energy Class	A+
Fridge Net Volume (Litres)	112
(CubicFeet)	3.96
Freezer Net Volume (Litres)	48
(CubicFeet)	1.7
Net Weight (Kg)	43
Product Dimension H/W/D (cm)	143.8/49.5/58
Star Rating	4 Star
Sound Decibel Rating (dB[A])	43
Refrigerant	R600a

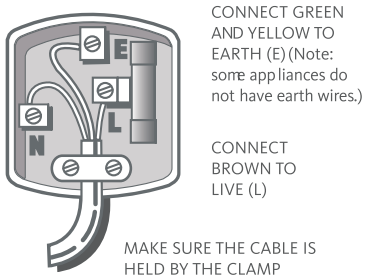
The policy of Fridgemaster is one of continuously seeking new ways of improving its products. Therefore the Company reserves the right to change the specification of items illustrated and described, at any time.

ELECTRICAL CONNECTIONS

If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid a possible shock hazard, do not insert the discarded plug i nto a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here.
The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:


CONNECT BLUE TO NEUTRAL (N)
E
L
N
CONNECT GREEN AND YELLOW TO EARTH (E) (Note: some appliances do not have earth wires.)
CONNECT BROWN TO LIVE (L)
MAKE SURE THE CABLE IS HELD BY THE CLAMP

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured Green and Yellow MUST be connected to the terminal which is marked with the letter E (Earth) or symbol coloured Green. The wire which is coloured Blue MUST be connected to the terminal which is marked with the letter N or coloured Black. The wire which is coloured Brown MUST be connected to the terminal which is marked with the letter L or coloured Red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug.
Use a 13 Amp BS1362 fuse, only BSI or ASTA approved fuses should be used. If you are in any way unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug, the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop.

This appliance complies with the following EEC Directives: 73 / 23 EEC (Low Voltage Directive) 89 / 336 EEC (EMC Directive).

SAFETY

WARNING
IT IS HAZARDOUS FOR ANYONE OTHER THAN AUTHORISED SERVICE PERSONNEL TO CARRY OUT SERVICING OR REPAIRS WHICH INVOLVE THE REMOVAL OF COVERS.

TO AVOID THE RISK OF AN ELECTRIC SHOCK DO NOT ATTEMPT REPAIRS YOURSELF.

Locks

If your Fridge Freezer is fitted with a lock, to prevent children being entrapped keep the key out of reach and not in the vicinity of the appliance. If disposing of an old Fridge Freezer, break off any old locks or latches as a safeguard.

The appliance was designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

CE marking certifies that this appliance conforms to:
Low Voltage Equipment - 73/23/EEC & 93/68EEC
Electromagnetic Compatibility - 89/336/EEC, 92/31EEC & 93/68EEC

Information concerning disposal

Disposal of packaging

The packaging protects your appliance from damage during transit. Please contribute to a better environment by disposing of the packaging materials in an environmentally friendly manner.

Observe local environmental standards when disposing of packaging material for recycling purposes.

Please ask your dealer or inquire at your local authority about current means of disposal.

Keep packaging materials out of the reach of children! It can become a choking or suffocation hazard.

Disposal of your old appliance

Old appliances are not worthless rubbish! Recycling old appliances can reclaim valuable raw materials.

This appliance has been identified in accordance with the European directive 2002/96/EC on Waste Electrical and Electronic Equipment – WEEE.

The directive requires that old household electronic appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers may take their old appliances to public waste collection areas, other communal collection areas, or if national legislation allows return it to a retailer when purchasing a similar new product.

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your appliance and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the appliance are damaged prior to disposal. Up to date information concerning options for disposing of your old appliance and packaging from the new one can be obtained from your local council office.

Redundant appliances:

Cut off the mains plug and discard it. Refrigerators contain refrigerants and the insulation contains gases. Refrigerant and gases must be disposed of properly.

Ensure the tubing of the refrigerant circuit is not damaged prior to proper disposal.

SAFETY

Safety and warning information

Before you switch ON the appliance

Please read the operating and installation instructions carefully. They contain important information on how to install, use and maintain the appliance. Keep all documentation for subsequent use or for the next owner.

Technical safety

This appliance contains a small quantity of environmentally friendly but flammable R600a refrigerant. Ensure that the tubing of the refrigeration circuit is not damaged during transportation and installation. Leaking refrigerant may ignite.

If damage has occurred
- Keep naked flames and/or ignition sources away from the appliance.
- Pull out the mains plug.
- Thoroughly ventilate the room for several minutes.
- Notify customer services.

The more refrigerant an appliance contains, the larger the room must be. Leaking refrigerant can form a flammable gas-air mixture in rooms which are too small. The room must be at least 1 m^3 per 8 g of refrigerant.
The amount of refrigerant in your appliance is indicated on the rating label on your appliance.

Important information when using the appliance

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or experience or knowledge, unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Never use electrical appliances inside the refrigerator (e.g. heater, electric ice maker, etc.). Explosion hazard!
- Never use a steam cleaner to clean the appliance. The steam may penetrate electrical parts and cause a short circuit. Risk of electric shock!
- Do not store products which contain flammable propellants (e.g. spray cans) or explosive substances in the appliances. Explosion hazard!
- Do not stand or support yourself on the base, drawers or doors, etc.
- Before defrosting and cleaning the appliance, pull out the mains plug or switch off the fuse. Do not pull out the mains plug by tugging the cable.
- Commercially frozen pre-packed food should be stored in accordance with the frozen food manufacturers instruction.
- Bottles containing a high percentage of alcohol must be sealed and stored in an upright position.
- Keep plastic parts and the door seal free of oil and grease. Otherwise, the plastic and door seal will become porous.
- Never cover or block the ventilation openings for the appliance.
- Do not store bottled or canned drinks (especially carbonated drinks) in the ice compartment. Bottles and cans may explode!
- Never put frozen food, or ice cubes, straight from the ice compartment into your mouth. Risk of frost burns to the lips and tongue!
- Avoid prolonged touching of frozen food, ice or the inner freezer walls or tubing etc. Risk of frost burns to the skin.
- Do not scrape off frost or stuck frozen food with a knife or pointed object. You could damage the refrigerant tubing. Leaking refrigerant may ignite. Only use a plastic scraper.
- In the case of malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning to the appliance.
- When the appliance is unplugged please wait for 5 minutes before plugging it in again. Otherwise, the compressor will be overloaded.
- Do not use electrical appliances such as a hairdryer or heaters near your refrigerator.
- Do not store inflammable gases or liquids inside your refrigerator.

Children in the household

- Keep children away from the packaging and its parts. Danger of suffocation from folding cardboard and plastic film!
- Do not allow children to tamper with the controls or play with the appliance. It is not a toy. Under no circumstances should children be allowed to sit on the bins or hang from the door.
- If the appliance features a lock, keep the key out of the reach of children.

General requirements

- The appliance is designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must be used to store food products by adults only and according to the instruction manual.
- Try to avoid keeping the door open for long periods or opening the door too frequently in order to conserve energy.
- Do not fill the appliance with too much food: cold air must circulate freely for food to be preserved properly.

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For further information please contact
the Fridgemaster Technical Helpline on:
0845 0508536

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.

CE